



# Tallgrass Tap House

## Private Dining

Thank you for considering Tallgrass Tap House for your upcoming event! The Tap House offers over 11,000 square feet of dining space, complete with onsite brewing, a full-service dining menu, full-service bar, and unique venues to accommodate a variety of events. Let us create an effortless, comfortable and memorable event for you and your guests at Tallgrass Tap House.

### The Mezzanine

Located on the second floor of the Tap House, this semi-private venue offers a sweeping view of the main dining room and fermentation tanks. The space will accommodate up to 30 guests seated, or up to 50 guests in a cocktail reception format. Equipped with full audio-visual capabilities, a fireplace, and curtain to create a more private atmosphere. Casual or family seating available.

Lunch: \$500.00 Food and Beverage Minimum applies. 4 hours maximum

Dinner: \$500.00 Food and Beverage Minimum applies.

*\*\*\*Not available for reservations on Friday evening or all-day Saturday. Other blackout dates may apply.*

### The Tallgrass Banquet Room / The Firkin Room

Located adjacent to the main dining room, the Banquet Room, also known as the Firkin Room, is easily accessible through its own private entrance, as well as the main dining room. The perfect space for larger cocktail-style gatherings, complete with its own bar, this venue will accommodate a maximum of 50 guests seated, or up to 75 guests in a cocktail reception format. Only casual seating available.

Lunch: \$500.00 Food and Beverage Minimum applies. 4 hours maximum

Dinner: \$1000.00 Food and Beverage Minimum applies.

*\*\*\*Not available for reservations on Thursday evening. Other blackout dates may apply.*

### The Roof Top Patio

A true gem of Manhattan, KS – the Roof Top Patio comes complete with its own bar and panoramic views of downtown Manhattan and the surrounding area. The Roof Top will accommodate up to 75 guests in a cocktail reception format.

Lunch: \$2500.00 Food and Beverage Minimum applies. 4 hours maximum

Dinner: \$2500.00 Food and Beverage Minimum applies. 4 hours maximum

*\*\*\*Not available for reservations on Thursday, Friday or Saturday. Other blackout dates may apply.*

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## Private Dining Options

(A guaranteed guest count is required by 72 hours prior to the date of the event, for all private dining reservations.)

We require a minimum food and beverage purchase for our private spaces. The established minimum is subject to tax, and gratuity, including an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.

🍷 Offer your guests a' la cart, large format plated appetizers from the catered Hor D'oeuvres menu on the following page in addition to a seated dinner, or as the dining selection for a cocktail-style reception.

🍷 Our full restaurant menu is available for seated gatherings in our Mezzanine and Firkin Room venue. A casual, order-when-ready, or fully-seated-service is available.


🍷 A coursed meal can be available to guests with a Tap House Salad offered at \$5.00 per person, to be preset or presented after guests are seated, with the choice of both House-made Balsamic Vinaigrette and Ranch dressings. Bourbon & Baker's Harry's Vanilla Bean Cheesecake can be offered at \$55.00 per cake (12 slices). A House-made Strawberry Compote can be added for an additional upcharge. *\*\*\*These additional courses would need to be ordered a minimum of 2 weeks prior to the event. Changes after two weeks may be subject to a fee.*


*\*\*\*Cheesecakes must be ordered in full cake quantity. Any leftovers will be sent home with the host/guests.*


# Catered Hor D'oeuvres


(Pricing is exclusive of beverages, tax and gratuity.)


Offer your guests a' la cart, large format plated appetizers. Perfect for a social hour prior to dinner or cocktail reception.


 *Denotes options that can be replenished during a reservation.*

 **Roasted Mixed Nuts** (serves 24) *v GF*  
Fresh Herbs, Salty, Spicy, Sweet  
\$36

 **BELT Deviled Eggs** (24 halves)  
Classic Deviled Eggs, Bacon, Tomato, Pea Shoots, Rye  
Crumbles  
\$32

 **Soft Pretzel** (24 bite size pieces) *v*  
Bavarian Pretzel, Pimento Cheese Sauce, Honey Mustard  
Sauce  
\$24

 **Buffalo Fried Chicken Wings** (24 wings) *GF*  
Twice Fried, Tap House Buffalo Sauce, Bleu Cheese  
Dressing, Celery  
\$36


 **Korean Fried Chicken Wings** (24 wings)  
Twice Fried, Soy-Sesame Glaze, Chopped Cashews,  
Toasted Sesame, Scallions, Gochujang Ranch  
\$39

**Chicken Skewers** (24 skewers) *GF*  
Chicken Thigh, Fresh Herb Oil, Lemon-Dill Tzatziki Sauce  
\$48

**Tap Mac** (24 servings) *v*  
Cavatappi Pasta, Three Cheese Sauce, Parmesan  
Breadcrumb  
\$38

**Hummus with Garlic Pita and Veggies** (serves 24) *v*  
Roasted Red Pepper Hummus, Garlic Pita Bread, Crudités  
\$36

**Mixed Grilled Veggies** (serves 24) *v GF*  
Zucchini, Red Onion, Red Bell Pepper, Portabella  
Mushroom, Fresh Herb Oil  
\$48

 **Chorizo Crab Dip** (serves 24)  
Blue Crab, Mexican Chorizo, Queso Fresco, Roasted  
Poblano Peppers, Cilantro, Fried Flour Tortilla Chips  
\$48

**\*Char-Grilled Sliced Steak** (serves 16) *GF*  
Char-Grilled USDA Kansas City Strip Steak, House Made  
Steak Sauce  
\$52

**Sliced Links with House Made Dipping Sauce** (serves 16)  
Charred Bratwurst and Hot Links, Whole Grain Mustard,  
and Stout BBQ Sauce  
\$36

**Meatballs** (24 meatballs)  
Beef Meatballs, Roasted Red Pepper Marinara  
\$36

**Smoked Turkey Avocado Sandwich** (24 - 2" sandwiches)  
Smoked Turkey, Bacon, Swiss, Tomato, Mixed Greens,  
Avocado Spread, Sun-Dried Tomato Aioli, Hoagie Bun  
\$48

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# Tallgrass Tap House

## Contract

FOR RESERVATIONS, PLEASE EMAIL US AT [EVENTS@LOLOHOSPITALITY.COM](mailto:EVENTS@LOLOHOSPITALITY.COM) OR CALL 785.320.2933

**We require a minimum food and beverage purchase for each of our private dining spaces. That minimum is subject to tax and gratuity and an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.**

The total food and beverage amount (including any unmet minimum charge) is subject to a 5% administrative fee. This is in place of rental fees, which are not required.

Any unmet food and beverage minimum and admin fee will be directed to the booking host, unless otherwise noted during the planning process.

We reserve the right to adjust Food and Beverage Minimums and/or not reserve private dining areas due to peak volume days. We always recommend you call the restaurant to find out further information about availability for the potential, upcoming events, and do reserve all spaces on a first-come-first-served basis.

We ask for a credit card guarantee to confirm each event. Cancellations received after the booking confirmation, up until the event, will be subject to a one time, non-refundable \$100 charge.

Sales tax is 8.95% on food and non-alcoholic beverages. Tax on alcoholic beverages is 10%. (Subject to tax rates current at time of event, if any changes).

Hosts are welcome to bring in any additional decorations, place cards, and/or to have flowers sent from a local florist. We do ask that the host be responsible for the removal of any additional items at the conclusion of the event.

For seated dining events, salad and dessert courses can be added to create the ultimate dining experience. These courses need to be added a minimum of 2 weeks prior to the date of the event. Any changes made within two weeks of the event, could be subject to additional fees.

\*\*\* Salad and dessert courses can only be pre-ordered for events in which the food portion of the event is hosted by one individual. Cash bar can still apply to these events.

\*\*\* For events in which the individual is responsible for payment, each guest will have the option to order additional courses from the daily menu at the time of service.

Hosts often like to celebrate with desserts options other than those found on our menu. Our sister restaurant, [Bourbon & Baker](#) (785.320.4959), has a full-service bakery at the back of their restaurant. Hosts are welcome to order through them with no additional service charge; inclusive of delivery, and full dessert service. Any dessert brought in from outside our company will have a \$20.00 service charge added to the host's check, with full dessert service included in that fee.

\*\*\* Ordering and payment of order need to take place directly with the bakery.

\*\*\* Outside dessert charges are not applicable to the required Food and Beverage Minimums.

Gratuity is not automatically added to the final check amount. Please note that any gratuity is paid in full to the service team.

Please initial or sign next to your selection. At your discretion, you may modify the gratuity amount at the conclusion of the event.

\_\_\_\_\_ 18 percent

\_\_\_\_\_ 20 percent

\_\_\_\_\_ 22 percent

\_\_\_\_\_ Other amount (please indicate)

\_\_\_\_\_  
Date of Event:

\_\_\_\_\_  
Primary Contact:

\_\_\_\_\_  
# of Guests:

\_\_\_\_\_  
Venue / Food & Beverage Minimum:

\_\_\_\_\_  
Name of Cardholder:

\_\_\_\_\_  
Credit Card Number:

\_\_\_\_\_  
Expiration Date:

\_\_\_\_\_  
CVV:

\_\_\_\_\_  
Primary Contact's Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Cardholder's Signature

\_\_\_\_\_  
Date